



MANUFACTURERS OF CUSTOMISED CATERING EQUIPMENT

Victoria Court, Hurricane Way
Wickford, Essex SS11 8YY

Sales 01268 574001
Tech/Spares 01268 574002
Fax 01268 574004
Web: www.matrixcatering.co.uk
Email: sales@matrixcatering.co.uk

IP Rating of Matrix Sovereign, Monarch, Magnum & McDonald Machine

Technically, the button area confirms to IP44 which allows for probing by a 1mm wire (with no access achieved) and the unit is capable of withstanding a spray in the axis of the buttons but without any significant pressure.

This rating does need some qualification however as it is probably not the best form of rating for the environment

Solid object probing

This is seen as the less relevant part of the rating for the application. The unit will not permit the ingress of particles of >1mm in diameter – in practice however the button area cannot be accessed without a tool such as a needle to reach the PCB behind. In the event of such access, the PCB complies with the ESLV (wet environments) by having no voltage greater than 14v DC (the standard provides for up to 28v)

The greater risk is from food / coffee / chocolate type spills and whilst there is no specific definition to this, the unit can withstand such spillage with no adverse effect. It is likely that if a machine were in such a condition that spillages caused it to fail, there would be far more significant hygiene issues.

Water / Cleaning

The more relevant part of this rating is to allow for the cleaning of the unit and the use of the buttons by people who have wet hands.

The construction of the buttons is such that a rubber mat is sandwiched under pressure from the back of the moulding. The rubber buttons and the plastic are both inherently waterproof, the only area affecting the rating is the interface between the two. This interface is compressed rubber held between the PCB and the rear of the plastic moulding. The overall construction means that the whole door is inherently waterproof as it is a single moulding

In terms of use, the machine can be wiped with a wet cloth and left if required without drying, in addition, it can be sprayed with non-caustic cleaners and wiped clean as required. Cooking oil will have no adverse effect on the unit (although not Hot oil), nor would an occasional spill of drink down the front of the unit.

A sample section of the area can be supplied if required as a further explanation of the above.